

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XLOGO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

* VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW Section# C/NC R Narrative To Be Correcte 217 Mc Observed single deep dish pans beread a jabor part usability Discont/Ry 245 Mc Observed might rays extrict of sanfrus/ Mond be day Retain that 347 Mc Observed hard funds missing in bufferon Caracter Caracter d	Establishment Name Little Coeses's Pizza Establishment Address (number and street, city, state, zip code) 2868 Charleston Rd. Alan Albert, 124 47155 Owner Mike Michael / Little Coeses Cro Owner's Address Zuko Enery Circle (s.ile zuro) Lainille, KI 40249 Person in Charge Jonic Caphal - Matra Responsible Person's E-mail Certified Food Manager Jonic Caphal - Matra (5/20/26) • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLU					Telephone Number \$12 542 656 \$2 384 413) Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	C Menu Typ	p Release of Violation NC	8_ R
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MENU TYPE

1 .	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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Floyd Cour	nty Health Department Inspection Notes
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	CFH:
	Health Policy Y - N Food Code: Y - N Email:
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245	Savi Con
347	paper tems
217	burn on pan
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